Emmental mozzarella scrambled eggs with cherry tomatoes and parsley

Up to 15 min. *Simple* *Vegetarian*

Zubereitung

1. Cut the GOLDSTEIG Emmental and Mini Bambini Mozzarella from GOLDSTEIG into small cubes or wedges.
2. Peel and dice the onion.
3. Beat the eggs and puree with a mixer, season with cream, salt and pepper.
4. Quarter the cherry tomatoes.
5. Wash, dry and finely chop the parsley.
6. Fry the onions in a pan with olive oil and add the scrambled eggs.
7. Allow the scrambled eggs to set slightly in the pan and fold in the remaining ingredients. It should not be fried too dry, otherwise the cheese will not be able to develop its flavour. Sprinkle with lemon at the end.

Zutaten

Serves 4:

- 8 eggs
- 150 g GOLDSTEIG Emmental cheese in one piece
- 1 pack of GOLDSTEIG Bambini Mozzarella
- 8 cherry tomatoes
- 1 onion
- 30 ml cream
- 20 g parsley
- 20 ml olive oil
- salt, pepper
- lemon